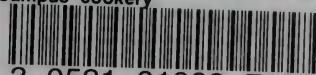
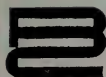


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The Campus Cookery (All the Recipes You Ever Wanted but Were Afraid to Ask for) is a cookbook organized and published by the members of the Spring 1978 Typing III and Office Machines class and the Fall 1978 Typing II class of Bethel College with the help of their instructor, Mrs. Ruth Unrau.

The compiling and publishing of this book was a learning experience in that all the financial aspects, format planning, and actual production of the recipe book were handled by the class.

The recipes included are unusual, simple, and favorite dishes, most of which were supplied by members of the class. The recipes are of a wide variety and range from salads and casseroles to desserts. Some of these recipes have never before been published in any cookbook.

The class hopes this recipe book is enjoyed as much as they have enjoyed compiling it.

Denise Jantzen
Bethel College
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Our thanks to those who
contributed recipes
and to
Barbara Warkentine
for her contribution

WHOLE WHEAT SWEET ROLLS

1 c. margarine
1 c. boiling water
3/4 c. sugar
2 unbeaten eggs
2 T. yeast
1 c. warm water
2 t. salt
6 c. flour (part may be whole wheat flour)

Mix and cool margarine, sugar, and boiling water. Dissolve yeast in warm water and mix with first mixture. Add salt and eggs with 2 c. flour and beat well. (Electric mixer is nice). Add remaining flour. Do not knead, just stir. Cover and place in refrigerator at least one hour or several days. Place aluminum foil in two 9 x 13 pans. Make dough in strips by pulling and stretching; don't roll like play-dough snakes or peppernuts. Dip in 1 c. melted margarine. Then dip in second mixture of:

1 1/2 c. white sugar
1/2 c. brown sugar
4 t. cinnamon
1 c. chopped nuts

Let rise one hour. Bake in 350° F. oven for 25-30 minutes. Then while rolls are warm, drizzle with powdered sugar frosting which consists of powdered sugar, milk, and vanilla.

--Kris Schmidt

RYE BREAD

2 1/4 c. warm water	2 T. shortening
1 pkg. dry yeast	3 T. sugar
1/2 c. molasses	2 c. rye flour
1 T. salt	5-5 1/2 c. flour

Soak yeast in 1/4 c. warm water. Add sugar, salt, shortening, and 2 c. warm water. Add 7-7 1/2 c. flour in small amount to make stiff dough, blending first with large spoon and then by hand kneading well. Allow to rise until double. Punch down. Allow to rise again. Shape into 2 loaves and allow to rise till loaves reach tops of pan. Bake for 30 minutes at 425°.

--Denise Jantzen

YEMARINA YEWOTET DABO (Ethiopia) Honey Bread

This is traditionally eaten while warm, with lots of butter and honey.

1 T. yeast	
1/2 t. sugar	Combine and let set.
1/4 c. lukewarm water	

1 egg	Combine and add yeast mixture, plus:
3/4 c. honey	
3/4 T. coriander	
1 t. cinnamon	4 T. melted butter
1/4 t. clove	1 c. milk, lukewarm
1 t. salt	(sour or buttermilk is excellent)

1/2 c. whole wheat flour	
1/2 c. dry rolled oats	Add. Knead 5 minutes.
3 c. A. P. flour	

Let rise in greased bowl for 1 hr. (covered)

Punch down with a single blow, and knead again for 2 minutes.

Place dough in a well-greased 3-quart baking dish. Let rise till doubled (1 hr).

Preheat oven to 300°.

Bake 60 min. or till the top is a crusty, light golden brown.

Turn bread out onto a rack to cool, and spread a thin layer of butter on the top crust.

--Recipe revised by
Tani Khabbaz

FRENCH BREAD

4 c. water or scalded milk (cooled)

2 pkg. yeast

2 T. salt

4 T. sugar

2 T. shortening

9-10 c. flour

Combine milk or water with yeast, salt, sugar and shortening. Stir until dissolved. Add 4 c. flour and beat till smooth. Add 5-6 more cups of flour to make stiff dough. Turn onto floured board. Let rest 5-10 minutes. Then knead until elastic (about 5 minutes) and place in greased bowl. Cover; let rise till double. Knead down and let rise again till double; divide into 4 equal parts; pat flat 1/4 inch; roll like jelly roll.

Let rise about 2 hours. Bake at 400° for 40 minutes.

--Lindy Friesen

CINNAMON ROLLS

1 box of regular vanilla pudding mix prepared as directed. Add 1/2 c. margarine and cool.

2 eggs
1 t. salt
2 T. sugar
1/2 c. warm water
2 cakes of yeast

Blend the sugar, water, and yeast together. Let yeast mixture set 5 minutes. Stir and add to pudding mixture. Add eggs and salt. Stir in 6 1/2 c. of flour. Beat well. Let rise, stir down, roll out. Spread with butter, sprinkle with brown or white sugar and cinnamon, (nuts if preferred), roll up, and slice. Put on greased pan, let rise.

Bake at 400° till light brown.

--LaNae Regier

SWEDISH COFFEE BRAID

2 pkg. dry yeast	1/2 t. ground cardamom
8 c. sifted flour	3 eggs
1/2 t. salt	1/2 c. scalded milk
1 c. sugar	1 c. melted butter or marg.
	1/2 c. slivered almonds

Sprinkle yeast into 1/2 c. water; stir until dissolved. In a large bowl combine flour, salt, sugar, cardamom; then stir in two beaten eggs and yeast; gradually add milk, then melted butter; beat until smooth. Cover, let rise in warm place until doubled in bulk.

Turn onto lightly floured board and knead a few minutes. Divide dough in half. Cut 1/2 dough into three even pieces. Roll each into a rope about 12 inches long; then braid together.

Place braid onto a greased cookie sheet; cover and let rise until almost doubled. Brush with beaten egg; then sprinkle with half of the almonds. Repeat with other half of the dough.

Preheat oven to 350 degrees. Bake 25 minutes or until golden brown. Cool on wire rack.

--Janet Sprunger

PURIS

This is not the Indian method of making puris, but they taste about the same. Serve with curry or anything else that calls for bread.

1 c. whole wheat flour
 1/2 c. white flour
 1/2 t. salt
 1 T. oil
 1/2 c. water

Mix well and knead until smooth dough is formed. You may have to add a little water as you continue kneading for about 5 minutes. Cover with damp towel and let stand for 30 minutes. Roll out into thin layer of about 1/8 inch and cut into rounds of about 4 inches. I use a one-lb. coffee can. Pile on a tray with plastic wrap between layers until ready to fry.

Fry one at a time in deep fat at 375°, pressing down gently with slotted spoon as they puff into beautiful pillows. Turn when golden brown, and fry for another 30 seconds. Drain on paper towel-
 ing.

--Ruth Unrau

HENDERSON PANCAKES (APPLE PANCAKES)

1-lb. 4-oz. can of apples
Melt in skillet with canned apples:
1/2 c. brown sugar
3 T. butter
1 t. cinnamon

In another bowl
beat 2 eggs
Add: 1/2 c. milk
1/2 c. flour
2 T. white sugar
1/2 t. salt

Put apple mixture in 9" skillet or 8 x 8 pan;
then pour batter over apple mixture. Bake
30-40 minutes at 350°. Serve with warm syrup
and a sprinkle of powdered sugar. Serves 3-4.

--Ruthann Dirks

PEPPER JELLY

3 to 4 large green peppers	6 1/4 cups sugar
1 1/2 cups white vinegar	1 bottle Certo
6 hot peppers, small	green food coloring

Cut peppers into small pieces. Put into blender
with 1/2 cup vinegar. Liquidize. Pour into a
saucepan with sugar and remaining vinegar.
Bring to a boil and cook in a rolling boil for
three minutes. Remove and add a few drops
of green coloring. Wait five minutes and add
Certo. Stir again and seal tightly. Delicious
served with crackers spread with cream cheese.

--Ruth Unrau

POTATO CASSEROLE

If you like potatoes but would like something different, try this simple recipe.

Pour a 2-lb. bag of hash brown potatoes (5-6 c.) into a 9 x 13" pan, or use raw potatoes by cooking and slicing them. Mix together:

- 1/4 c. melted margarine
- 1 c. sour cream
- 1 t. salt
- 1/2 t. pepper
- 1/2 c. minced onion
- 1 c. cream of celery soup
- 1/2 c. milk

Pour over potatoes. Combine 2 c. crushed potato chips or cornflakes and 1/2 c. melted margarine. Sprinkle 1 1/2 c. shredded cheddar cheese on top. Cover and bake 45 minutes at 350°.

--Lindy Friesen

SPECIAL MASHED POTATOES

- 9 large potatoes (mashed)
- 6 oz. cream cheese
- 1 c. sour cream
- 2 t. onion salt
- 1 t. salt
- 1/4 t. pepper
- 2 T. butter

Mix well and place in a well-greased dish. Bake 30 minutes at 350°.

--Debby Miller

ONION RINGS

Tastes better than boughten onion rings.

Separate rings and dip in batter made by:

1 c. flour
1 t. baking powder
dash of salt
1 egg beaten
1 c. milk
1 T. oil

Heat electric skillet to 375° and deep fat fry..

--Marty Kliewer

VEGETABLE CASSEROLE

1 pkg. green lima beans (frozen)
1 pkg. cauliflower (frozen)
1 pkg. broccoli (frozen)
2 cans of soup -- a choice of mushroom or
celery or one of each
1 c. cheese cubes
French fried onions

Cook vegetables in separate sauce pans until half done. Layer broccoli, cauliflower, and lima beans and add cheese. Heat soup and pour over top. Sprinkle French fried onions on top, or 1/2 c. almonds may be used. Bake at 350° for 40 min.

--LaNae Regier

TATOR TOT CASSEROLE

1 can mushroom soup
 1 1/2 lb. hamburger
 4 c. green beans
 1 pkg. tator tots

Fry hamburger. Cook green beans and mix with mushroom soup. Layer the hamburger on the bottom of the pan, place green bean mixture on next, and cover top with tator tots. Bake at 425° for 20 minutes.

--Carolyn Regier

MEXICAN CASSEROLE

For a change of pace try this.

Mix together:

1 lb. hamburger browned with one onion
 1 303 can chile with beans
 1 can tomato soup
 chili powder to taste

Arrange a half package of corn chips in the bottom of a two-quart casserole. Place above mixture over corn chips. Arrange the rest of the corn chips on top. Sprinkle with 1 c. grated cheese and catsup. Bake at 400° until cheese is melted.

--Glendene Flaming

CALICO BEANS

1 large can pork and beans
 1 can kidney beans--drained
 1 can butter beans--drained
 1/4 to 1/2 lb. bacon
 1 lb. ground beef
 1 medium onion
 1/2 c. brown sugar
 1/2 c. catsup
 2 T. vinegar
 1/2 t. salt

Brown bacon, beef and onion; mix in rest of ingredients and pour on beans. Bake at 350° for 1 hour.

If you add 1 can green beans and one can of garbanzo you have what is known as Five Bean Bake.

--Marty Kliever

EASY BEEF AND MACARONI

2 T. salad oil
 1 1/2 lb. ground beef
 1 7 oz.-pkg. macaroni
 1/3 c. chopped green pepper
 1 pkg. dry onion soup mix
 2 16 oz.-cans tomatoes
 2/3 c. water
 1/4 t. oregano
 1 t. chili powder
 1 6 oz.-can tomato paste

Spread beef in 10-inch electric skillet. Spread macaroni, pepper, and onion soup mix over meat. Add other ingredients. Cook covered for 40 minutes at 250°. Stir thoroughly before serving but not while cooking.

--Gayle Funk

CORN BEEF & NOODLE CASSEROLE

Simple spur-of-the-moment casserole.

3 c. diced corn beef
1/4 lb. cheese cubed
1-lb. pkg. noodles
3 small cans cream of chicken
1 1/2 pts. milk
1/3 c. onion
(optional--top with chips)

Bake one hour at 350°.

--Lindy Friesen

EASIEST CHILI IN THE WORLD

Fry about 1/2 lb. of hamburger with a small chopped onion.

Add:

1 can of hot chili beans
1 can of condensed tomato soup
1 soup can of water
salt to taste

Bring to a boil and simmer for ten minutes.

--Ruth Unrau

BAKED CHICKEN AND NOODLE CASSEROLE

Has the taste of old-fashioned chicken-noodle soup.

1 small chicken
3 c. water, approximately
salt and pepper to taste
1 pkg. Lipton Chicken and Noodle Soup
bay leaf
4 oz. dry noodles
1/2 c. evaporated milk
1 T. flour
1 can cream of mushroom soup
buttered bread crumbs

Cook chicken until tender in water with salt, pepper, and bay leaf. (Pressure cooker works great). Take meat and bay leaf out. Debone chicken. Cook noodles in Lipton Chicken and Noodle Soup Mix. Use directions on package. Use chicken broth as part of the liquid. Break chicken meat into noodles and put in a casserole or long baking dish. Heat milk, flour, dash of salt and pepper until thick. Pour over noodles. Then pour cream of mushroom soup over noodles, and buttered bread crumbs on top. Bake at 350° for 1 hour or until thick and brown.

--Glendene Flaming

DR. EDNA KAUFMAN'S CHICKEN CURRY

1 small chopped onion
 1/4 c. butter or margarine
 2-3 t. curry powder
 1/2 t. ginger
 1 c. condensed mushroom, chicken, or celery
 soup
 1 c. chicken broth or bouillon (1 cube)
 2 c. diced chicken
 salt and pepper to taste
 2 t. lemon juice

Fry together the first four ingredients until
 onions are brown. Add other ingredients and
 simmer for half an hour. Serve over rice.
 Offer small side dishes of peanuts, raisins,
 and coconut which can be sprinkled over the
 top.

--Ruth Unrau

SCALLOPED HAM

A delicious way to use leftover ham!

3-4 c. ham chunks
 8 sliced hard boiled eggs
 3 c. white sauce
 salt and pepper
 cracker crumbs

Place ham and eggs in a greased casserole dish.
 Salt and pepper to taste. Cover with white
 sauce and top with cracker crumbs. Bake at
 375° for 30 minutes or until bubbly.

--Debby Miller

SWEET AND SOUR PORK

When you get a yen for Chinese food try this.

Deep Fried Pork:

- 1 lb. lean boneless pork
- 1 t. sherry or cooking wine
- 1/2 t. salt
- 1/4 t. pepper
- 1 egg
- 1 T. flour
- 1 T. cornstarch
- 5 c. vegetable oil

Heat 5 c. vegetable oil to 375° on frying thermometer. Cut pork in bite-size pieces and sprinkle with sherry, salt, and pepper. Beat egg slightly and mix with flour and 1 T. cornstarch. Coat pork with the batter. Remove pieces one at a time and drop into the hot oil. Fry about one third at a time until lightly browned and cooked through. Remove from oil and drain on paper towel.

Stir-Fry Mixture:

- 5 T. vegetable oil
- 1 clove garlic, sliced
- 1/2 medium cucumber in bite-size pieces
- 1 (15 oz.) can pineapple tidbits
drained (save juice)
- 1 (6 oz.) can broiled sliced mushrooms drained

Heat 5 T. oil in electric skillet. Stir-fry onion, cucumbers, garlic for 1 minute, add drained pineapple and drained mushrooms. Push to one side of skillet while cooking sauce in skillet. (Sauce continued on next page.)

Sauce:

3/4 c. water or pineapple juice
 1 1/2 T. cornstarch
 1 t. soy sauce
 1/4 c. vinegar
 1/4 c. granulated sugar

In a small bowl, mix 1 1/2 T. cornstarch, 3/4 c. water or pineapple juice and remaining ingredients. Add to hot oil in skillet and cook, stirring until thick. Add pork to skillet. Combine pork, stir-fry mixture and sauce; mix well and heat gently. Serve with hot, fluffy rice. Makes about 6 small servings.

--Glendene Flaming

SAILORS' STROGANOFF

Considering its simplicity, it is a great casserole.

1 lb. hamburger
 chopped onion
 1 can cream of chicken soup
 1 c. sour cream

Brown hamburger and onion in a skillet. Add soup and simmer 1 hour. Add sour cream just before serving. Serve over rice or noodles.

--Lindy Friesen

SAVORY BEEF

2 lbs. stewing beef
1/4 c. cooking oil or shortening
1/2 c. onions, chopped
1 can tomatoes
3 T. quick tapioca
1 beef bouillon cube
1 c. hot water
1 T. parsley flakes
2 1/2 t. salt
1/4 t. pepper

Brown meat in shortening. Add all of the first list of ingredients. Bake in 350° oven for 1 1/2 hours, or until meat is tender.

Then add:

6 carrots, cut
3 potatoes, pared and quartered
1 c. sliced celery
1 bay leaf

Continue baking for 1 hour or until vegetables are tender.

This is a good recipe for a crock pot. But cooking time will be longer.

--LaNae Regier

SUMMER SAUSAGE

2 lbs. lean ground beef
1 1/2 t. liquid smoke
2 T. Tender Quick
1/8 t. garlic powder
1/2 t. onion powder
1 c. water

Combine ingredients and mix well. Wrap tightly in Saran Wrap. Refrigerate for at least 24 hours. Remove Saran Wrap and bake on rack at 300° for 1 hour.

--Denise Jantzen

CORNIE DOGS

1 c. biscuit mix
2 T. yellow cornmeal
1/4 t. paprika
1/2 t. dry mustard
1 egg, beaten
1/2 c. milk
1 lb. franks

Preheat shortening for deep-fat frying. Combine mix, cornmeal, and seasonings; add egg and milk. Stir until blended. Dip franks, fry in 400° shortening 2-3 minutes. Push in wooden sticks.

--Randy Frerking

5-CAN CHICKEN CASSEROLE

A good way to use left-over chicken.

- 2 1/2 c. left-over chicken
- 1 c. evaporated milk
- 1 c. cream of chicken soup
- 1 c. chicken noodle soup
- 1 c. chow mein noodles

Mix together and save 1/2 c. noodles for topping.

Bake at 400° for 20-30 minutes.

--Lindy Friesen

CURRIED CHICKEN CHEESE BALL

- 1 8-oz. pkg. cream cheese softened
- 1 c. finely chopped cooked chicken or turkey
- 3/4 c. finely chopped toasted almonds
- 1/3 c. mayonnaise
- 2 T. chopped chutney
- 1 T. curry powder
- 1/4 t. salt
- Flaked coconut or chopped parsley

Stir together cheese, chicken, almonds mayonnaise, chutney, curry and salt.

Roll in flaked coconut or parsley.

Makes 2 1/2 c. cheese ball.

--Raylene Penner

BUTTERMILK FUDGE

Just great for the holiday season or any other time too!

2 c. sugar
 1/2 c. butter
 1 t. soda
 1 c. buttermilk
 2 T. (white) syrup
 1 c. nuts
 1 t. vanilla

Cook first five ingredients to soft ball stage. Stir well. Add nuts and vanilla. Beat well. Pour into 7 x 11 inch pan. Let cool.

--Marty Kliever

CHOCOLATE SAUCE

Combine: 1 c. sugar
 4 T. cocoa
 1 T. flour
 dash of salt

Blend

Add: 1/2 c. milk
 Boil for two minutes.
 Add: 2 T. butter
 1/2 t. vanilla

--Mary Reimer

CRACKER JACK POPCORN

Mix with a crowd for lots of fun.

1/2 c. margarine
1 c. brown sugar
1/4 c. white syrup
dash salt

Boil the above ingredients for 4 minutes.
Add 1/4 t. soda and stir. Quickly pour over
four quarts of popcorn and stir. Bake at
200° for 1 hour.

--Glendene Flaming

CARAMEL SQUARES

1 Swiss Chocolate Cake Mix
2/3 c. evaporated milk
3/4 c. melted butter
1 (14 oz.) pkg. light caramels
1 small bag milk chocolate chips

Mix 1/3 c. milk and butter with cake mix.
Put half in 9 x 13 inch pan and bake for 6
minutes at 350°. Melt caramels with 1/3 c.
evaporated milk in double boiler. Cool bottom
layer for 2 minutes. Spread 1 small bag of
chocolate chips (milk chocolate). Then
carefully spread caramel mixture. Put the
rest of the dough on top and bake for 18 min-
utes at 350°.

--Carolyn Regier

MOON BROWNIES

They're so good they'll send you to the moon.

1 c. margarine	2 c. sugar
4 eggs	2 t. vanilla
1/2 c. cocoa	1 c. flour
1 c. walnuts	1 c. miniature
3/4 c. chocolate chips	marshmallows

Cream margarine and sugar. Add eggs, vanilla, cocoa, flour and nuts. Stir. Put it in a 10 x 15 inch pan. Sprinkle marshmallows and chocolate chips over the top. Bake at 325° for 35 minutes.

--Marty Kliever

REESE'S PEANUT BUTTER CHIP CHOCOLATE COOKIES

1 c. butter	2/3 c. cocoa
1 1/2 c. sugar	3/4 t. baking soda
2 eggs	1/2 t. salt
2 t. vanilla	2 c. (12 oz. pkg.)
2 c. flour	Reese's peanut butter
	chips

Cream butter, sugar, eggs and vanilla until light and fluffy. Combine flour, cocoa, soda, and salt; add to creamed mixture. Stir in peanut butter chips. Chill until firm enough to handle.

Shape small amounts into 1 inch balls. Place on ungreased baking sheet; flatten with fork. Bake at 350° for 8-10 minutes. Cool 1 minute before removing from cookie sheet onto wire rack. Makes 6 dozen 2-inch cookies.

--Debbie Miller

MONSTER COOKIES

Large cookies for large groups.

1 doz. eggs	18 c. oatmeal
2 lbs. brown sugar	8 t. soda
4 c. white sugar	1 lb. chocolate
1 lb. margarine	(milk) chips
3 lbs. peanut butter	1 lb. M&M's (colored)

Cream eggs, brown sugar, white sugar, margarine, and peanut butter. Add soda, oatmeal, chocolate chips, M&M's and mix with a spoon. If you want real monster cookies, drop by ice cream dipper. Bake at 375° for 12 minutes or until light brown.

--Denise Jantzen

SNICKERDOODLES

Mix together:

1 c. shortening
1 1/2 c. sugar
2 eggs

Sift together and stir in:

2 3/4 c. flour
2 t. cream of tartar
1 t. soda
1/4 t. salt

Roll in balls the size of small walnuts. Roll in mixture of 2 T. sugar and 2 t. cinnamon. Place 2 inches apart on ungreased sheet. Bake at 400° for 8-10 minutes. Makes about 5 dozen cookies.

--Debby Miller

PEACHES 'N CREAM CRISP

1 can (3 1/2 c.) sliced peaches, drained
 3/4 c. quick-cooking oatmeal
 1/2 c. brown sugar
 1/2 c. flour
 1/3 c. butter

Arrange peaches in greased 8-inch round pan.
 Combine oats, sugar, flour and butter. Spread
 over peaches. Bake at 350° for 30 minutes.
 Serve warm with whipped cream. Serves 6.

--Randy Frerking

LEMON SPONGE PUDDING

There will be no left-overs of this dessert.

Mix together in order given:

3 T. lemon juice
 3 egg yolks beaten until thick
 1 T. soft butter
 2 T. flour
 3/4 c. sugar
 1 c. milk

Fold in 3 beaten egg whites and pour into
 9 x 11 baking pan.

Bake at 350° with the pan of pudding inside a
 pan of hot water for 30 minutes or until brown
 on the top. A cake forms on top of the pudding.

--Ruth Unrau

YUMMY DESSERT

1 stick oleo
1 c. flour
1/2 c. nuts
8 oz. cream cheese
9 oz. Cool Whip
1 c. powdered sugar
1 pkg. instant vanilla pudding
1 pkg. instant chocolate pudding
2 3/4 c. milk

Mix oleo, flour, and nuts and press into bottom of 9 x 13 inch pan. Bake 20 min. at 350°. Mix cream cheese, Cool Whip, and powdered sugar and put over cooled crust. Mix vanilla pudding, chocolate pudding, and milk and put over second layer. Reserve enough Cool Whip to put over top after pudding is set.

--Mary Doerksen

CHERRY SUPREME

1 pkg. (3 Oz.) Jell-O, Cherry or Black Cherry
Gelatin
2 T. sugar
Dash of salt
1 c. boiling water
1 can (1 lb. 1 oz.) pitted sweet cherries
1 T. lemon juice
1/2 c. whipped cream
1 c. diced or miniature marshmallows
Marshmallow-Mayonnaise Topping

Dissolve Jell-O Gelatin, sugar, and salt in boiling water. Drain cherries, measuring syrup, add water to make 3/4 c. Add syrup and lemon juice to gelatin. Chill until very thick. Then fold half of the cherries into 1 c. gelatin. Pour into a 1-quart mold. Chill until set, but not firm. Meanwhile, whip remaining gelatin until fluffy. Then fold in cream, remaining cherries and marshmallows. Spoon into mold. Chill until firm. Unmold, serve with Marshmallow-Mayonnaise Topping. Makes about 4 cups, or 8 servings.

Marshmallow-Mayonnaise Topping:

Blend 1/3 c. marshmallow cream into 2/3 c. mayonnaise, stirring until smooth. Makes 1 cup.

--Denise Jantzen

SOUTHERN PIE

1/2 c. Post Grape Nuts
 1/2 c. warm water
 3 eggs, well beaten
 3/4 c. sugar
 1 c. dark corn syrup
 1/8 t. salt
 1 T. vanilla
 3 T. butter, melted
 unbaked 9-inch pie shell

Combine cereal and water; let stand until water is absorbed. Combine eggs and sugar. Add syrup, salt, vanilla, and butter; fold in softened cereal. Pour into pie shell. Bake at 350° for 50 minutes.

--Randy Frerking

OIL PASTRY

2 c. flour
 1 1/2 t. salt
 1/2 c. salad oil
 5 T. cold water

Sift flour and salt together. Pour water and oil into measuring cup (do not stir). Add all at once to the flour mixture. Stir lightly with a fork. Form into 2 balls. Roll each ball between 12-inch squares of wax paper. Peel off top sheet of wax paper and fit dough, paper side up, into pie plate. Remove paper. Makes enough pastry for one 8- or 9-inch double crust pie.

--Debra Miller

FRUIT PIZZA PIE

Mix and roll out in a 15-inch circle pan:

1 1/4 c. flour
1 t. salt
1/2 c. shortening
1/4 c. water

Combine:

1/2 c. powdered non-dairy cream
1/2 c. brown sugar
1/2 c. sugar
1/3 c. sifted flour
1/4 t. salt
1 t. cinnamon
1/4 c. butter, melted

Sprinkle half mixture over pastry. Arrange
6 c. pared apple (or other fruit) slices.
Sprinkle rest of mixture over the apples.
Bake at 425° for 30 minutes or until apples
are tender.

--Carolyn Regier

JELLO PUDDING PECAN PIE

1 pkg. Jello Vanilla Pudding Mix (not instant)
1 c. corn syrup
3/4 c. evaporated milk
1 egg slightly beaten
1 c. chopped pecans
1 unbaked 8-inch pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Add nuts. Then pour into pie shell. Bake at 375° until top is firm and just begins to crack, about 40 minutes. Cool at least 3 hours.

--Carolyn Regier

PRETTY APPLE TART

Red-hot candies make this a pretty dessert.

Line a jelly roll pan with your favorite pastry for a two-crust pie. Mix together:

8 c. tart apple slices
1 3/4 to 2 c. sugar
1/4 c. flour
a dash of salt
1 t. lemon juice

Arrange the apple slices in rows on the pastry. Dot with butter and about a handful of cinnamon (red-hots) candies. Bake for 15 minutes at 400° and then 20 minutes at 350°.

--Ruth Unrau

OPEN-FACED PEACH PIE

A great cool pie for a hot summer day.

4 c. sliced peaches	3 T. corn starch
1/2 c. water	1 T. butter
1 c. sugar	Baked pie shell

Crush 1 c. peaches, add other ingredients, and cook until clear. Then add butter and cool. Add to other sliced peaches that are in the shell. Cool and eat.

--Lindy Friesen

RANGER COOKIES

1 c. white sugar	2 c. oatmeal
1 c. brown sugar	1/2 t. salt
1 c. shortening	1 t. soda
2 eggs, beaten	1/2 t. baking powder
1 t. vanilla	1 c. rice or wheat flakes
2 c. flour	1 c. shredded coconut
	1 c. nut meats, chopped

Cream the shortening, add sugar and brown sugar; mix well. Add eggs and mix well; add remaining ingredients. Dough should be moist enough to drop by teaspoonfuls on a greased cooky sheet 2 in. apart. (If not moist enough add 2-3 T. milk.) Press flat with fork dipped in water. Bake at 350-375 F. until brown--about 15 min. Makes 5-6 doz.

These were made into impressive 6-inch circles.

--Ruth Unrau

SODA CRACKER PIE

16 soda crackers rolled fine
3 beaten egg whites

Stiffen beaten egg whites by adding 1 cup sugar gradually. Add crackers, 1/4 t. baking powder, 1 t. salt, 1/2 c. pecans. Pour into 9-inch pie tin. Bake in 325° oven for 30 minutes. Cool. Top with a thin layer of unsweetened fresh peaches or well-drained, canned peaches. Top peaches with 1 c. sweetened heavy whipping cream.

--Denise Jantzen

IMPOSSIBLE PIE

4 eggs
1/4 c. margarine
1 c. sugar
1/2 c. flour
1/4 t. salt
1/2 t. baking powder
2 c. milk
1 c. flake coconut
1 t. vanilla
1/4 t. almond flavoring

Put all ingredients in a blender. Mix. Pour into a greased 10-inch glass pie plate. Sprinkle top with cinnamon and nutmeg if desired. Bake at 350° for 1 hour. Serves 6-8.

--Monica Gross

WHACKY CAKE

3 c. flour
 2 c. sugar
 6 T. cocoa
 2 t. soda
 1 t. salt
 2 c. cold water
 2 t. vinegar
 10 T. melted shortening (1/2 c. and 2 T.)

Put all ingredients into mixing bowl and beat. This makes a nice moist cake in a hurry. Bake for 30 minutes at 350°.

--Randy Frerking

CHOCOLATE SHEET CAKE

1 stick margarine	1-16 oz. can Hershey
1 c. sugar	Chocolate syrup
4 eggs	1 c. unsifted flour
1 t. vanilla	1/2 c. nuts

Cream margarine and sugar. Add eggs, one at a time, beating each. Add remaining ingredients and mix thoroughly. Bake in jelly roll pan at 350° for 25-30 minutes. While warm, frost with:

6 T. margarine
 6 T. milk
 1 1/2 c. sugar

Bring to boil, boil 30 seconds. Remove from heat, add 1/2 c. chocolate chips. Beat with spoon until smooth and slightly thickened. Pour over cake.

--Ruth Unrau

CHOCOLATE ANGEL FOOD CAKE

If you like chocolate cake and angel food cake but have never had the two together, try this recipe.

Measure and sift together 3 times:

3/4 c. sifted cake flour

1/4 c. cocoa

7/8 c. sugar

Measure the following into large bowl:

1 1/2 c. egg whites

1 1/2 t. cream of tartar

1/4 t. salt

1 1/2 t. vanilla

Beat until foamy. Add the sugar gradually, 2 T. at a time--continue beating until meringue holds stiff peaks. Sift gradually the flour-sugar-cocoa mixture over the meringue, and fold in gently until the flour-sugar-cocoa mix disappears. Push batter gently into ungreased tube pan and cut through batter with a knife. Bake at 375° for 30-35 minutes until no imprint is left when the cake is touched. (Do not underbake.) When done, hang upside down until cool.

--Denise Jantzen

BUTTERSCOTCH MARBLE CAKE

This is a state fair cake. The first time I made it I took it to the county fair and it went to state. So try it yourself.

- 1 pkg. 2-layer white cake mix
- 1 pkg. instant butterscotch pudding mix
- 1 c. water
- 1/2 c. cooking oil
- 4 eggs
- 1/2 c. chocolate syrup

In a large mixing bowl, combine cake mix, pudding mix, water, and oil. Beat at medium speed for 2 minutes. Add eggs, one at a time and beat well after each addition. Pour 2/3 of the batter into a well greased bundt pan. Mix the remaining 1/3 of the batter with chocolate syrup and pour evenly over the butterscotch mixture.

Bake at 350° for 1 hour. Cool for 25-30 minutes in the pan. Remove from the pan, and cool thoroughly on wire rack. Sprinkle with powdered sugar.

--Lindy Friesen

WEDDING CAKE FROSTING

- | | |
|----------------------|--------------|
| 1 lb. powdered sugar | 1/4 c. milk |
| 1 c. shortening | 1 t. vanilla |

Cream shortening with electric beater. Add the rest of the ingredients and beat until well blended and fluffy. Spread on cooled cake, cupcakes, cookies, etc. Hint: White vanilla aids in making the frosting a purer white color.

--Deann Suderman

CHERRY BERRY DESSERT

First step:

6 egg whites

1/4 t. salt

1/2 t. cream of tartar

1 3/4 c. sugar

Beat the egg whites and salt until foamy, and then add the cream of tartar and beat until stiff. Gradually beat in the sugar until stiff and glossy. Spread this mixture in a greased 9 x 13 inch pan and bake in a 275° oven for 60 minutes. Turn the oven off, but leave the pan in for about 12 more hours.

Second step:

2 3-oz. pkgs. cream cheese

1 c. sugar

1 t. vanilla flavoring

2 c. whipping cream

2 c. miniature marshmallows

Beat the softened cream cheese, sugar, and flavoring together until fluffy. Whip the cream and fold it into the cream cheese mixture; then fold in the marshmallows. Spread this over the meringue and refrigerate for 3 to 4 hours, or until well set. When ready to serve, cut into squares and pour a little of the following over the top:

1 23-oz. can cherry pie filling

1 10-oz. pkg. frozen strawberries, thawed

Blend well.

It is now ready to serve.

--LaNae Regier

OVERNIGHT LETTUCE

In a shallow serving dish spread a layer of lettuce, diced celery, green pepper, and green onions according to your family's taste. A package of frozen peas and hard-boiled eggs are also good with this.

Top with: 1 1/2 c. mayonnaise
2 T. Parmesan cheese
1 T. sugar
bacon bits

Refrigerate overnight.

--Ruth Unrau

PINK HAWAIIAN SALAD

1 13 1/2-oz. can crushed pineapple--undrained
1 3-oz. pkg. grape Jello
16 large marshmallows
1 3-oz. pkg. softened cream cheese
1/2 c. milk
1 c. whipping cream (whipped)

Mix cream cheese and milk together. Heat Jello, pineapple and marshmallows till dissolved. Cool and add cream cheese and milk mixture. Stir into Jello and chill.

--LaNae Regier

SCALLOPED RHUBARB

From Carolyn's in Whitewater.

3 c. 1/2-inch cubed stale bread (no crusts)
 2 c. diced uncooked 1-inch rhubarb
 1 c. sugar
 1 stick margarine, melted
 fruit coloring, if desired

Add bread to margarine, mix well. Add sugar and rhubarb; mix well, turn into oblong, greased pan. Put 1 T. water in each corner of pan. Bake 45 minutes at 325°. Serves 6.

--Vernelle Waltner

FROZEN SALAD

This makes a pretty Christmas salad.

2 packages 3 oz. or 1 package 8 oz. cream
 cheese
 1/4 c. sugar
 1/2 c. mayonnaise or salad dressing

Cream these ingredients in the electric mixer. Fold in the following.

1 or 2 9-oz. cans tidbit pineapple
 1 c. chopped walnuts
 1/2 c. diced green pepper
 1/2 c. maraschino cherries chopped
 1 c. cream--whipped

Put in freezing trays. Makes 2 qts. (Serves 18)

--Ruth Unrau

CRANBERRY SALAD

A turkey's best friend.

Dissolve:

- 1 6-oz. pkg. raspberry Jello
- 2 c. boiling water
- 1 c. sugar

Let cool.

Grind:

- 1 lb. cranberries
- 1 orange with 1/2 the rind
- 1 or 2 apples

Add fruit and 1/3 c. black walnuts to Jello.
Chill until firm.

--Debby Miller

SUMMER SALAD

This can be a meal if you add the cheese or it
can serve as a salad.

- 2 c. macaroni--cooked and chilled
- 2 tomatoes--diced
- 2 cucumbers--sliced
- 4 slices of bacon--broken into bits
- 1 small onion chopped
- 1 c. cheese cubes (optional)
- 1/3 c. mayonnaise
- salt and pepper to taste

Toss.

--Glendene Flaming

CRANBERRY SALAD

Tastes like you fussed.

Grind together:

- 1 lb. marshmallows
- 1 lb. cranberries

Add:

- 1 c. sugar
- 1 can pineapple, chunks or crushed
- 1 c. whipped cream or other whipped topping

Mix together and chill. This salad keeps well.

--Glendene Flaming

SUMMERTIME SALAD

But it's great all year!

- 2 c. chopped lettuce
- 2 T. chopped walnuts
- 1 Delicious apple
- 1 banana
- 1/3 c. Miracle Whip
- 3 T. sugar
- pinch salt
- 1/4 c. orange juice concentrate

Cut fruit into small chunks. (If the salad will have to stand for more than 15 minutes, you should add a little Fruit Fresh.) Combine lettuce, fruit and nuts. Mix well Miracle Whip, sugar, salt, and orange juice concentrate; add to lettuce mixture.

--Debby Miller

CURRY SAUCE COCKTAIL DIP

Serve with raw vegetables; can be stored in refrigerator for a couple of months. Serve cold.

1 3/4 c. mayonnaise
 1/4 c. sour cream
 1/4 onion chopped fine
 3/4 t. paprika
 3/4 t. Worcestershire sauce
 1 t. horse radish
 8 drops tabasco sauce
 dash of salt and pepper
 1/2 t. dry mustard
 1/2 t. curry powder

Mix all together and serve with vegetable plate.

--Ruthann Dirks .

MARINATED VEGETABLES SALAD

1 can French green beans
 1 can small peas (green)
 1 can whole kernel corn
 1 cup each, celery, onion, green pepper,
 cucumber diced

Bring to boil:

3/4 c. of white vinegar.
 (Add more vinegar to taste)
 1 c. white sugar
 1 t. seasoning salt
 1/2 c. salad oil

Let stand five minutes, pour over vegetables and refrigerate. Keeps up to three weeks.

--Shirley Sebo

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